



2027

W E D D I N G M E N U

O P T I O N S



LOVINGLY CRAFTED DISHES

FROM CANAPÉS TO EVENING FOOD

Our team of experienced chefs have been creating sensational food from local ingredients for over 20 years. At Bashall, our dishes are always made with love and attention to detail. From the canapés to the three-course meal – we offer a range of options for your special day. Your wedding breakfast and evening food are integral parts of your day, which is why we go above and beyond to create unforgettable dishes that you and your guests will talk about for years to come.

Please note all day and evening guests must be catered for.



CANAPÉS
CHOOSE FOUR CANAPÉS

£9 PER HEAD

WEDDING BREAKFAST
THREE COURSE MENU

£65 PER HEAD

CHILDREN'S MEAL
THREE COURSE MENU

£30 PER HEAD

EVENING FOOD
PIZZAS & MORE

£18.50 PER HEAD

V - Vegetarian Ve - Vegan Veo - Vegan option GF - Gluten Free GFa - Gluten Free Alternative



CANAPÉS

CHOOSE FOUR OF THE FOLLOWING

Cauliflower pakora with a zesty coriander and lime mayo
(V) (GF) (Veo)

Honey & mustard glazed chipolata sausage

Carbonara arancini balls with a rich black garlic ketchup
(GFa) (Vo)

Crispy breaded brie with cranberry dip (GFa) (V)

Mini Coronation chicken poppadums

Smoked haddock fish cake with lemon and dill mayo
(GFa)

Tempura king prawns with sweet chilli dip (GF)

Smoked Salmon Niçoise bruschetta (GFa)

Guacamole sweet potato crisp (Ve) (V) (GF)

Chicken Liver pate served on crouté (GFa)

Please note all day and evening guests must be catered for.

STARTERS

CHOOSE ONE OF THE FOLLOWING

Seasonal soup, served with warm bread roll (GF) (V) (Ve)

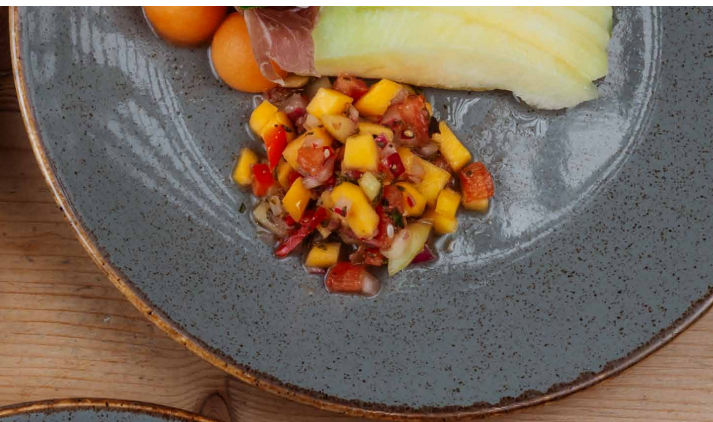
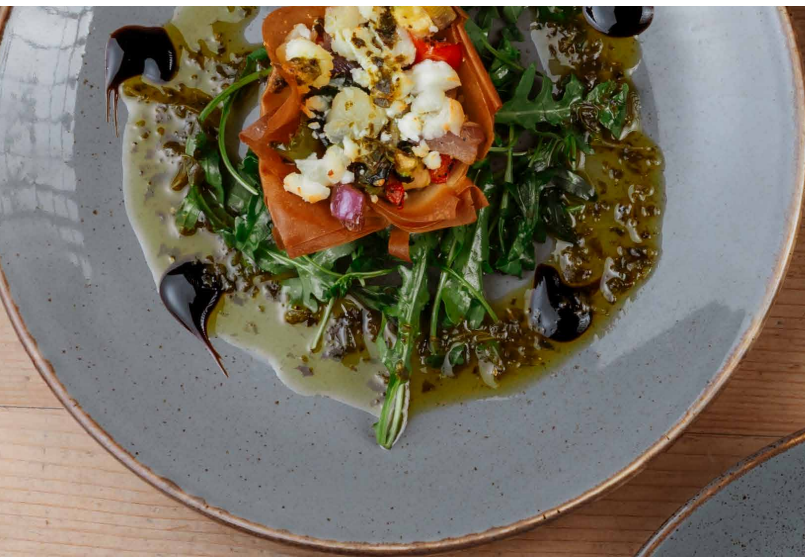
Smoked haddock risotto, topped with crispy leek and a hint of lemon (GF)

Duo of melon with Parma ham, mango salsa, and lemon & thyme syrup (Veo) (Vo) (GF)

Slow cooked Chinese-spiced pork belly, served with red cabbage, apple & walnut slaw, and balsamic glaze (GF)

Roasted vegetable & goats cheese filo tart, served with rocket salad and basil oil (V)

Cajun salmon & prawn fishcake with cucumber and cherry tomato salad, finished with a horseradish dressing





MAIN COURSE

CHOOSE ONE OF THE FOLLOWING

Traditional roast beef or chicken, served with all the trimmings and rich gravy (GFa)

Herb-crusted salmon, served with fondant potatoes, creamed leeks, green beans & cherry vine tomatoes (GFa)

Chicken in creamy peppercorn sauce, served with mashed potatoes, Chantenay carrots & tender broccoli (GF)

Braised shoulder of lamb, slow-cooked with garlic & rosemary mash, savoy cabbage, honey & mint roasted carrots, and a red wine jus (GF)

Spinach & ricotta cannelloni, with rocket salad and homemade garlic bread (V)

Spiced mixed bean chilli, served with turmeric rice, homemade tortilla chips, with sour cream & chive dip (Ve) (GFa)

Sharing platter – Steak, ale & mushroom pie, mashed potato, savoy cabbage, garden peas & gravy



WE CAN CATER FOR DIETARY REQUIREMENTS UPON REQUEST

DESSERT

CHOOSE ONE OF THE FOLLOWING

Traditional jam roly poly, with warm berry compote and custard (V)

Mixed fruit pavlova, a crisp meringue, whipped cream & fresh berries (GF) (V)

Sticky toffee pudding, toffee sauce and vanilla ice cream (V) (GFa)

Lemon posset, with handmade shortbread and Chantilly cream (V) (GFa)

Chocolate & orange fudge cake served with a chocolate shard and orange sorbet (V)

Vegan chocolate brownie, served with raspberry sorbet (Ve) (GF)

Mixed berry cheesecake with biscotti crumb and raspberry sorbet (V)

Trio of Desserts – chocolate & orange fudge cake (V), mixed berry cheesecake (V), and lemon posset (V)

CHILDREN'S MEALS

(UNDER 12'S)

3 COURSES FOR £30 PER HEAD

Choose one from each of the following for all children:

To Start (Select One)

Veg sticks and hummus (V) (GF)

Cheesy garlic bread (V)

Garlic bread (VE)

Soup with freshly baked bread (VE)
(GFa)

To Follow (Select One)

Pork sausages

Homemade beef burger

Homemade veggie burger (VE) (V)

Chicken strips

And then choose two of the following:

Chips, garden peas, gravy or beans

To Finish (Select One)

Chocolate cake with vanilla ice cream
(V) (GF)

Sticky toffee with homemade toffee
chocolate crunch ice cream (V) (GFa)

Vanilla bean ice cream (GF)

Chocolate brownie with fruit sorbet
(V) (Ve) (GF)



BASHALL BAR





@kylemacweddingphoto



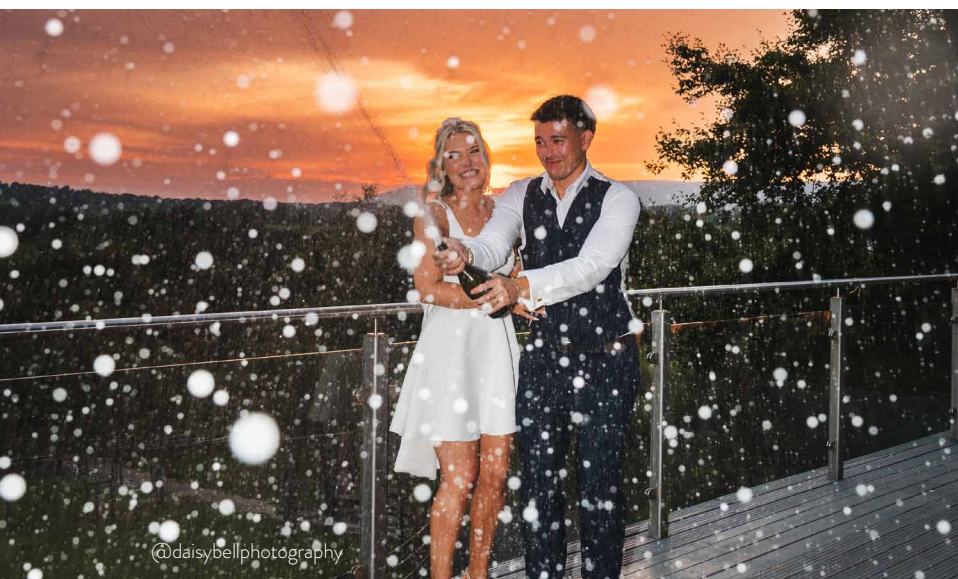
EVENING CELEBRATIONS

LET'S GET THE PARTY STARTED

WHAT'S INCLUDED?

We have included everything that will be exclusively yours and included within your hire fee, from 7-1am.

- A choice of food from our evening menu
- Exclusive use
- Beamed ceiling with fairy lights
- Log fired entrance for winter weddings
- Free use of our wedding store to decorate the venue
- Fully stocked and staffed bar open until 12.30am
- Full music license for your chosen entertainment
- Free parking
- Private entrance
- Microphone for speeches
- Use of our sound system
- Outside terraces overlooking the Ribble Valley / Bashall Brook
- Outside fire-pit and seating (weather permitting)



This package can only be booked as an addition to your day reception *Evening reception DJ will be included over 100 guests*

EVENING FOOD SELECTION

CHOOSE FROM EITHER

JUST PIZZA OR 50/50 HALF PIZZA & HALF OF ONE OTHER

STONE - BAKED PIZZAS

Enjoy our delicious selection of handcrafted pizzas, served fresh from the oven.

Margherita | Pepperoni | Roasted vegetable | Garlic bread & cheesy garlic bread

Gluten Free and Vegan options available or your own choice of topping

JUICY LAMB BURGER

Served in a sourdough roll with fresh salad and a hint of mint yoghurt (GFa)

LOADED TACOS

Choose one of the following from: **savoury spiced mince** or **vegetables (V)**, topped with zesty guacamole, fresh salsa, and a cool sour cream & chive dip

MAC 'N' CHEESE BAR

Creamy, mac & cheese (V) with a selection of tasty toppings (crispy onions, bacon bits, or jalapeños)

SWEET CHILLI CHICKEN SOURDOUGH

Tender chicken coated in sweet chilli glaze, packed in a sourdough roll

STREET-STYLE STIR-FRY NOODLES

Choose between **sizzling chicken** or **crispy spicy beef**, tossed with veggies and sauce

FISH FINGER SANDWICH

Chunky homemade fish fingers in sourdough roll with our tangy tartare sauce

ALL THE ABOVE SERVED SKIN ON FRIES AND HOMEMADE COLESLAW

OPTIONAL EXTRA - Rustic Focaccia on the side, perfect for mopping up every last bite.

EVENING FOOD SELECTION

OTHER OPTIONS

WHOLE HOG ROAST

A full pig roast, carved and served with traditional accompaniments. (GFa)

OVER
100
GUESTS

PULLED PORK SANDWICHES

Slow-cooked pulled pork served on sourdough rolls with a range of sides and condiments. (GFa)

UNDER
100
GUESTS

A TWIST ON THE CLASSIC

DESSERT PIZZA

Dessert pizza topped with your choice of:

Banana, custard & toffee drizzle (V)

Tangy lemon curd & raspberry coulis with a dusting of icing sugar (V)

LANCASHIRE WEDDING CHEESE CAKE

5 stacked tiers of locally sourced Lancashire cheese, dressed with fresh fruits and served with Bashall chutneys, pickles, bread and biscuits. (V)

PRICING AVAILABLE UPON REQUEST



B E S P O K E

D R I N K S M E N U

Nothing says wedding day like a perfectly crafted drink menu! Our bespoke beverages can be tailored to suit your personal style and budget. We have a plethora of options to choose from, but if you're looking for something specific, please do ask your dedicated Wedding Manager – we will do our best to conjure up your preferred beverage.

D R I N K S R E C E P T I O N

Pimms and lemonade	£7.50 per glass
Prosecco	£7.50 per glass
Bucks fizz	£7.50 per glass
Bottled Peroni	£5.50
Jug of lemonade	£10
Jug of fresh orange juice	£10

W I N E W I T H Y O U R M E A L

House white, red or rosé wine	£27 per bottle
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We recommend 2 bottles per table

A N D T O T O A S T

Champagne	£10 per glass
Prosecco	£7.50 per glass
Sparkling rosé	£7.50 per glass

CHAMPAGNE MENU AVAILABLE UPON REQUEST

G I N B A R - £700

Custom made help yourself Gin Bar; includes 5 speciality Gins, 100 Fever Tree tonics plus an assortment of fruits, to pimp your gin.

P R O S E C C O T O W E R - £120

C H A M P A G N E T O W E R - £300

I C E D B E E R T A B L E - £500

A selection of 100 bottles of Peroni served on ice in our beer tables right at the end of the dance floor – great to get your evening party going with a swing!

L O C A L A L E

Treat your guests to your favourite real ale served from the hand pump on the bar.

25 Pints	Available upon request
50 Pints	Available upon request



UNFORGETTABLE
MOMENTS UNFOLD



@bashallweddings

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